



Home Baked and Confectionery Goods eNews



In This Issue

Page 1

Commonly Approved or Not Approved Food List

Page 2

Food Code Revisions
Labeling Requirements
How to Register

Page 3

Home Baker of the Month

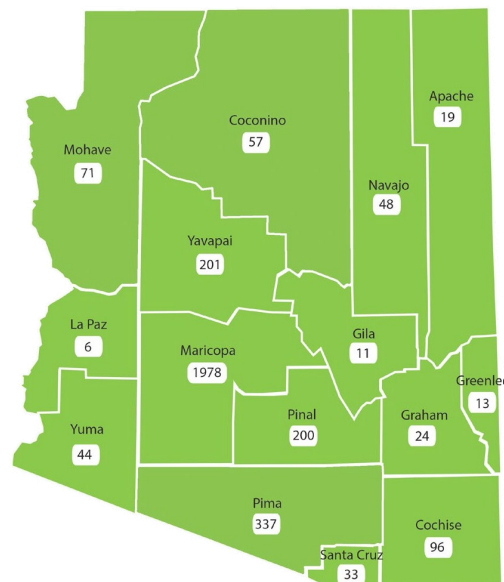
Page 4

Recipe: Apricot-Thyme
Galette

Welcome to the first issue of Home Baked and Confectionery Goods eNews! This newsletter is designed to inform Home Baked and Confectionery Goods program registrants of program requirements and changes, as well as to provide healthy recipes and connect home bakers across the state.

The program continues to grow, with **3,138** individuals registered as of June 30, 2014. The program continues to be a success, providing employment and skill development opportunities in a safe environment. Approved non-potentially hazardous, home baked and confectionery food products, such as those listed under the approved column below, must be labeled properly (see page 2, Labeling Requirements).

If you have any questions, comments, or suggestions, please [email us](#).



Home Baked & Confectionery Goods
Program Registrants, by County, June 2014

Most commonly approved and non-approved food items:

Approved	NOT Approved
Candies	Cheese cakes
Brownies	Pumpkin, cream, or custard pies
Toffee	Salsa
Divinity	Jerky
Bagels	Jams
Donuts	Jellies
Tortillas	Spice mixes
Muffins	Potato chips
Cookies	Custards
Sweet Breads	Puddings
Home baked cakes with hard icings and/or frostings	Cakes with custard fillings
Fruit pies with fruit and sugar fillings	Meringues
Tarts	Tamales

Maricopa County Board of Supervisors Revision Approvals

The Maricopa County Environmental Services Department (MCESD) made an announcement on June 11, 2014 that the Maricopa County Board of Supervisors (BOS) adopted Maricopa County Environmental Health Code (MCEHC) proposed language for the Confectionary Food Establishment and the FDA Food Code Reference Amendment, which were submitted by the Environmental Services Department (ESD) via the [Enhanced Regulatory Outreach Program \(EROP\)](#) process. As summarized below, these revisions provide operators additional opportunities to wholesale/retail not potentially hazardous baked/confectionary goods in Maricopa County.

Confectionary Food Establishment - These revisions to MCEHC Chapter VIII, Section 1 and Section 6 create the Confectionary Food Establishment permit (and applicable plan review and permit fees). The adoption of this proposal lessens the burden of equipment/infrastructure requirements to qualify for a MCESD permit, including those who may have outgrown the home kitchen and will be preparing not potentially hazardous bakery and confectionary items. Approved [BOS language](#) is available.

FDA Food Code Reference Amendment - These revisions to MCEHC Chapter VIII, Section 2 align the MCEHC with A.R.S. § 36-136 and eliminate a conflict with the 2009 FDA Food Code that disallowed not potentially hazardous baked/confectionary goods prepared in a private home from being offered for human consumption in a MCESD permitted food establishment. Approved [BOS language](#) is available.

In June 2013, these proposals were initiated into the EROP process and the newly adopted language is the product of ESD's efforts to solicit, obtain, consider, and respond to stakeholder views through EROP site correspondence and six stakeholder meetings. The new MCEHC language has been formatted and soon will be available on the [Environmental Services Website](#). Please contact the MCESD at 602-506-6616 if you have any question regarding these changes to the MCEHC.

Labeling Requirements Continued from page 1 Welcome

By law ([A.R.S. 36-136 \(H\)\(4\)\(g\)](#)), the following information is required to be on a food label for a home baked good or confectionary item when it is offered for sale:

- The address and contact information of the individual registered with the Arizona Department of Health Services.
- A list of ingredients in the baked or confectionary good.
- A statement that the baked or confectionary good is prepared in a private home.
- If applicable, a statement that the baked or confectionary goods are prepared in a facility for individuals with developmental disabilities.

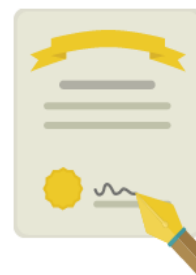
Betty Baker's Chocolate Chip Cookies
Home Baked Food Products
1111 N Bakers Lane, Any Town, Arizona, 85007
BettyBaker@email.com or 480-555-1212

Ingredients: white flour, butter, eggs, milk, chocolate chips, pecans, vanilla, baking powder, salt.

This delicious cookie was prepared in a private home.

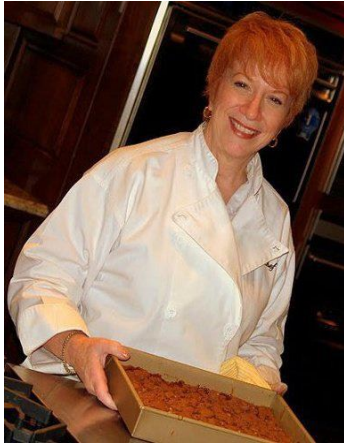
How to Register with the Home Baked and Confectionary Goods Program

1. Obtain a [food handler's card](#) (if applicable).
2. Review [production guidelines](#) for how to properly prepare your home baked goods.
3. Determine whether your product is considered to be [potentially hazardous](#).
4. Review and comply with product [labeling requirements](#).
5. [Register online](#) after obtaining your food handler's card (if applicable), reviewing the production guidelines, reviewing the produce labeling requirements, and determining that your product is considered to be non-potentially hazardous.



Home Baker of the Month: Sherrye Chapin

Meet Sherrye Chapin, this month's featured home baker and owner of Sherrye's Kitchen, who sells mouth-watering Caramel Addiction Gourmet Brownies.



Where is your business located?

Phoenix

How long have you been part of the Home Baked and Confectionary Goods Program?

I think I was one of the first to sign up for the program when it started.

What products do you sell and what's your most popular product?

I make one thing...Caramel Addiction Gourmet Brownies. They come in several varieties, however. I make full-sized brownies which I sell by the dozen. I also make trays of Party Bars (about half the size of the full-sized) and little heart-shaped brownie bites.

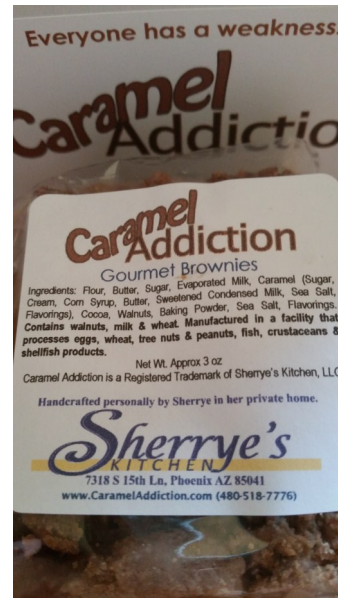


Where do you sell her products?

I have an online site: [CaramelAddiction](http://CaramelAddiction.com) where customers can purchase my brownies. We deliver to the Phoenix Metro area for free. I also participate in various markets from time to time, although no longer do a weekly farmer's market as we have grown to the point of generally being too busy for them. I am looking to expand now into some local specialty stores as well.

How did you first become interested in baking?

I think I have loved baking my whole life. I was always the one taking cookies and pies to parties even in high school.



What challenges have you overcome in starting your business?

The hardest part was acquiring the equipment I needed in order to reproduce the results I had in a commercial kitchen. Also, finding suppliers continues to be a challenge because many of the distributors of the items I use will not deliver to a private home even if it's a home based business so I lose out frequently on the best prices.



Any advice for the aspiring home bakers out there?

First of all, believe in yourself! Then make sure you have tested your product beyond just your family. Also, even though you are working from home, make sure you network! Attend events where you meet people that would be interested in your product. Have good quality business cards...first impressions are important. Always remember this is a business, not a hobby. Set a schedule for not only baking, but selling, advertising and all the other necessary things for running a micro business. Then do what I do...get up every day happy to be doing what you love!



For a chance to be featured as a highlighted home baker in future months, please [contact us](#)



Recipe: Apricot-Thyme Galette

Ingredients

- 6.2 ounces all-purpose flour (about 1 1/4 cups plus 2 tablespoons), divided
- 3 tablespoons ice water
- 1/2 teaspoon cider vinegar
- 1/8 teaspoon almond extract
- 1/3 cup turbinado sugar, divided
- 1/4 cup almond flour
- 1/4 teaspoon salt
- 1/4 cup chilled butter, cut into pieces
- 1 1/2 tablespoons cornstarch
- 2 pounds firm ripe apricots, pitted and cut into quarters
- 1/4 cup apricot jam
- 1 tablespoon honey
- 1 teaspoon fresh thyme leaves



Preparation

1. Preheat oven to 400°.
2. Lightly spoon 1.1 ounces (about 1/4 cup) all-purpose flour into a dry measuring cup; level with a knife. Combine 1.1 ounces all-purpose flour, ice water, vinegar, and almond extract in a small bowl; stir with a fork until well blended to form a slurry.
3. Combine remaining 5.1 ounces (about 1 cup plus 2 tablespoons) all-purpose flour, 2 tablespoons sugar, almond flour, and salt, stirring with a whisk. Cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Add slurry; stir just until moist. Turn dough out onto a lightly floured surface; knead lightly 5 times. Gently press dough into a 4-inch circle on heavy-duty plastic wrap. Cover with additional plastic wrap. Carefully roll dough into a 14-inch circle; freeze for 10 minutes.
4. Remove dough from freezer; remove top sheet of plastic wrap. Let stand 1 minute or until pliable. Place dough, plastic wrap side up, onto a baking sheet lined with parchment paper; remove remaining plastic wrap.
5. Combine cornstarch and 2 tablespoons sugar; sprinkle over dough, leaving a 2-inch border. Arrange apricots spokelike on top of cornstarch mixture, leaving a 2-inch border. Fold edges of dough over apricots (dough will only partially cover apricots).
6. Combine jam and honey in a small microwave-safe bowl; microwave on HIGH 45 seconds. Brush jam mixture over apricots and dough edges. Sprinkle with remaining sugar. Bake at 400° for 35 minutes or until crust browns. Remove from oven; sprinkle with thyme. Cool 10 minutes.

Fun Facts

When making biscuits, it's important to knead the dough no longer than 15 seconds.

Cake decorating began in the 1840s.

Visit our [website](#) to get find out how to obtain your food handler card, register for the home baked and confectionary goods program, and learn more.

[Email us](#) with any questions, comments, or suggestions!